





ENTRÉE

Garlic Bread (v) • 9/10 add cheese • 2 add cheese & bacon • 4

Bowl of Chips (Ig, v, df) • 9/10

BBQ Chicken Wings · 18/21

adobo rubbed wings cooked over ironbark, chimichurri ranch (Ig)

Corn Ribs · 16/18

w/ smoked chilli butter & lime (v, Ig)

Gourmet Homemade Arancini

see specials board for current flavour

Three Pepper Calamari • 19/21

lemon & Aioli (Igo)

La Stella Burrata · 22/24

w/ green olive dressing, charred bread (Igo)

Sweet Potato Fries · 10/11

w/aioli (df, v)

SALADS

Roast Veg Salad · 21/23

w/ hummus, lentils, seasonal leaves, red wine vinaigrette (vg, df, lg)

Caesar Salad · 21/23

Crispy bacon, cos lettuce, herbed croutons, parmesan & egg (Igo)

Warm Poke Bowl · 22/24

Quinoa, beetroot, seasonal leaves, pickled veg, avocado & citrus dressing (vg, df, lg)

add chicken • 5 add prawns (4) • 6

FOLDED PIZZA SANDWICH

Meatball "Sub" · 23/25

Slow cooked meatballs, Napoli sauce, parmesan, onion, rocket, salsa verde

Caesar • 23/**25**

Chicken, bacon, parmesan, egg, cos, Caesar dressing, anchovies

Cottoletta · 23/25

Panko crumbed schnitzel, rocket, pickled onion, tomato, chimichurri ranch, parmesan

FAVOURITES

Lemon & Dill Battered Hoki · 27/29

w/ chips, salad, tartare (df)

Veal & Ricotta Meatballs · 28/30

w/ tomato sugo, parmesan, broccolini, salsa Verde & charred bread (dfo)

Chicken Schnitzel · 24/26

250g crumbed chicken breast w/ your choice of two sides & sauce (dfo)

Chicken Parmigiana · 28/30

250g crumbed chicken breast topped w/ Napoli sauce, mozzarella & ham w/ your choice of two sides (dfo)

Coconut Chickpea Curry · 27/29

w/ steamed rice, spicy green chutney & roti (vg)

Prawn Saganaki · 32/34

w/ chilli butter, cannellini beans, feta, kale, garlic, green olive & charred bread (Igo)

Garlic & Chilli Linguine · 23/25

w/ rocket, lemon, parsley & olive oil (vg) add prawns • 9 add chorizo • 8

Crispy Skinned Barramundi \cdot 33/35

w/ spiced carrot & lentil puree, broccolini, honey macadamias (df,lg)

Braised Beef Short Rib \cdot 35/37

w/ kipflers, pumpkin, broccolini, kale, salsa verde & red wine jus (lg)

Thick Gourmet Pork Sausages \cdot 25/27

w/ mash, veg & gravy (lg)

Mixed Grill · 45/47

Sausage, rump, egg, roasted tomato, bacon, lamb cutlet, chips, gravy (lg, df)

BUTCHERS BLOCK

All cooked over our wood fired parrilla using local iron bark

250g Black Onyx Rump · 29/31

w/ your choice of two sides & sauce (dfo, lgo)

300g Great Northern Scotch Fillet · 49/51

w/ your choice of two sides & sauce (dfo, Igo)

Half Chicken · 35/37

w/ corn rib, kipflers, charred brussels kale, sprouts, romesco (df, lgo)

500g T-Bone · 51/**53**

w/ kipflers, beans, broccolini & red wine jus (Ig)

BBQ Lamb Skewers · 29/31

w/ chimichurri, flatbread, chips & zesty slaw (2) add skewer • 6

Sides · 4/5

Chips (v, lg, df), Zesty Slaw (lg, df, vg), Creamy Mash (v, lg), Chargrilled Greens (vg, lg, df) w/ lemon & sesame dressing, Salad

Sauces · 3/4

Diane (Ig), Pepper (Ig, df), Mushroom (Ig), Gravy (Ig, df), Red Wine Jus (Ig, df), Chilli Butter (Ig)

DESSERTS

Sticky Date Pudding \cdot 12/14

w/ butterscotch sauce & vanilla icecream(v, lg)

Chocolate Brownie · 13/15

w/ whisky chocolate sauce, raspberry sorbet (v, Ig)

BURGERS

All served w/ chips

Cheeseburger · 21/23

150g beef patty, cheese, pickles, onion, tomato sauce & mustard

Roasted Shroom Burger • 21/23

w/ cheese, lettuce, tomato, onion & ranch served on a lightly toasted milk bun (v, Igo)

Open Steak Sandwich · 29/31

150g scotch fillet, cheese, bacon, lettuce, beetroot, tomato, egg, onion, aioli & BBQ sauce, served on lightly toasted Turkish bread

